



Kurumba

MALDIVES

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| SNACKS 11am to 11pm | 9 |
| Roasted Chicken Tikka pieces w. Mango Mint Chutney | |
| Mediterranean Vegetable Skewers w. Orange & Coriander | |
| Maldivian Tuna Samosa's served w. Homegrown Mint Sauce | |
| Tuna California Hand Rolls | |
| Maldivian Roshi, stuffed w. Lamb Kebab & Onion Compote | 13 |
| Crispy warm Tortilla w. Fresh Tuna, Wasabi Mayonnaise & Soya Vinaigrette | |
| Crumbed Golden King Prawns w. Aioli | 16 |
| WINE by the glass | |
| Kraemer Brut | 8 |
| Piper Heidsieck* | 18 |
| Fuzion Chenin, Chardonnay | 10 |
| Fuzion Shiraz, Malbec | 10 |
| COCKTAIL OF THE DAY | 6 |
| BEERS & CIDER | 7 |
| Carlsberg, Corona, Heineken, San Miguel, Carlsberg Draught, San Miguel Draught, Savanna Cider | |
| FLAVORED SHISHA (18:30Hrs to 01:00Hrs) | |
| Single Flavored Shisha* - Grape, Apple, Mint or Cocktail | 18 |
| VODKA | |
| Russian Standard, Skyy, Absolut | 8 |
| Grey Goose* | 10 |
| GIN | |
| Gordon's, Greenall's | 8 |
| Bombay Sapphire, Tanqueray* | 10 |
| RUM | 8 |
| BOURBON/ CANADIAN WHISKEY | |
| Jim Beam | 8 |
| Jack Daniel's, Canadian Club | 8 |
| Gentleman Jack | 9 |
| SCOTCH WHISKY | |
| Regular | 8 |
| Johnnie Walker Red Label, Ballantine's, J & B Rare, Famous Grouse | |
| Premium & Single Malts* | 13 |
| Dimple, Johnnie Walker Black Label, Chivas Regal, Glenmorangie, Talisker 10 Yr Cardhu, Glenlivet, Glenfiddich, Glenkinchie 12 Yr | |



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| Deluxe* | 18 |
| Johnnie Walker Gold Label, Glenfiddich 15Yrs Chivas Regal 18 Yrs, Royal Salute, Johnnie Walker Blue Label | |
| IRISH WHISKEY | 8 |
| COGNAC | |
| V.S. | 11 |
| V.S.O.P | 11 |
| Remy – Napoleon* | 18 |
| X.O* | 18 |
| OTHER | 8 |
| Brandy, Grappa, Vermouth, Port, Sherry | |
| TEQUILA | 8 |
| LIQUEURS | 8 |
| SPECIALITY COFFEES | 10 |
| Irish Coffee w. Irish Whiskey Café Royal w. Cognac Jamaican Coffee w. Rum Mexican Coffee w. Tequila & Kahlua | |
| NON ALCOHOLIC BEVERAGES | |
| Freshly Squeezed Juice (selected*) | 6 |
| Juice | 4 |
| Mineral Water Evian | 7 |
| Sparkling Water Perrier330ml, SanPellegrino500ml | 6 |
| Mineral Water 1500 ml | 4 |
| Mineral Water 500 ml | 2.5 |
| Aerated Waters & Soft Drinks 300ml | 3 |
| Cappuccino, Espresso, Tea | 4 |
| Cafe Frappes' | 4 |
| Red Bull | 7 |
| Iced Tea, Coffee, Chocolate | 5 |
| Smoothies; Yoghurt, Honey & Choice of Fruit (selected*) | 7 |
| Milkshakes; ask your server for flavor | 7 |
| MOCKTAILS | 8 |
| Virgin Mojito w. home grown muddled mint, palm sugar & fresh lime topped w. sprite & crushed ice | |
| Virgin Passionfruit Mojito w. mint, passionfruit pulp & syrup, topped w. soda & crushed Ice & served long in a high ball | |
| Virgin Colada w. muddled pineapple, topped w. & pineapple juice & finished w. coconut cream | |
| Virgin Mixed Berry Mule w. muddled mixed berries & topped w. ginger beer – served long in a pilsner | |
| Virgin Thai Daiquiri w. lemongrass syrup, fresh lime blended w. ice & a kaffir lime twist – served up icy in a margarita coupe | |



Virgin Watermelon Cooler w. muddled watermelon & mint, topped w. lime juice & ginger beer
- served long in a pilsner

Virgin Palm Sugar Punch w. muddled orange, limes & palm sugar, topped w. orange juice, lime juice, lemongrass syrup & ginger ale

Mango Thicki w. mango juice, fresh banana, fresh cream, blended & served long in a pilsner over a grenadine sinker

BELLINI's

12

Created in 1948 at Harry's Bar in Venice, the "Bellini" cocktail was named after the 15th century painter famed for using glowing pink in his masterpieces. The cocktail originated from Venice Italy.

Traditional Peach w. peach liquor w. peaches & topped w. sparkling wine

Cosmopolitan w. cranberry, cointreau, fresh lime juice w. sparkling wine

Bloody Bellini w. garlic & peppercorn infused vodka, tomato juice, traditional seasonings & crowned w. bubbles – served up in a flute

Mixed Berry Bellini w. muddled mixed berries, home grown mint, strawberry liqueur & topped w. sparkling wine – served up in a flute

Ginger & Lychee Bellini w. muddled ginger & kaffir lime, vodka, lychee liquor & topped w. sparkling wine, garnished w. a lychee

MARTINI's

10

"The elixir of quietude" (E.B. White)

Classic Dry Martini w. gin & a swirl of martini dry

Perfect Martini w. gin & a splash of bianco

Vanilla Martini w. house infused vanilla bean vodka w. a splash of grand mariner & galliano – served straight up in a martini

Lychee Martini w. vodka, lychee liquor, lychee juice w. a lychee

Bubble Martini w. japanese sake, grand marnier, grapefruit juice, kaffir lime, crowned w. sparkling wine – served in a martini

Espresso Martini – w. vodka, kahlua, frangelico, spiced simple syrup, a double shot of Lavazza & crowned w. a drop of whipped cream

MOJITO's

10

Cuba is the birth place

Classic Mojito w. appleton rum, lime, home grown mint, topped w. soda – served up in a high ball

Coconut Mojito w. a shot of vodka & malibu, topped w. tender coconut juice & soda – served tropically in a young coconut

Tennessee Mojito w. jim beam, fresh limes, mint & topped w. ginger ale – served up in a high ball

Passion Mojito w. appleton rum, passion fruit pulp, passion fruit syrup, lime & topped w. soda

Mixed Berry Mojito w. appleton rum, strawberry liquor, muddled mixed berry, mint, lime & topped w. ginger beer



LONG DRINKS

10

Mixed Berry Mule w. muddled mixed berries, vodka, triple sec & topped w. ginger beer – served long in a pilsner

Dragon Cooler – dragon fruit muddled w. fresh lime shaken w. vodka, triple sec, a touch of ginger beer & topped w. soda

Kurumba Punch – lime, orange & mint muddled w. palm sugar, married w. dark rum, southern comfort & topped w. crushed ice & ginger ale

Passion fruit Collins w. vodka, fresh passionfruit, sour mix & topped w. soda – served long in a pilsner

CAIPIRINHA

10

Cachaca is a Sugarcane Liqueur originating from BrazilIt was first produced in the 1530's & then later had resurgence with the invention of the Capirinha. It is the national cocktail of Brazil. It has a quite distinct flavor.

Classic Caipirinha w. cachaça, palm sugar, fresh lime juice & topped w. crushed ice – served short in an old fashion

Peach Caipirinha w. cachaça, palm sugar, fresh lime juice, peach compote & topped w. crushed ice – served short in an old fashion

Lemongrass & Lychee Caipirinha w. house infused lemongrass cachaça, muddled kaffir lime & lychee & topped w. lychee juice

Dragon Fruit Caipirinha w. cachaça & muddled dragon fruit & sugar, topped w. crushed ice

Passion Caipirinha w. a shot of cachaça, passion fruit syrup, passion fruit pulp, fresh lime & topped w. crushed ice.

CLASSICS

10

Long Island Iced Tea a built cocktail w. gin, rum, vodka, triple sec, tequila, lime topped w. coke & served long

Pinacolada w. malibu, bacardi, pineapple juice & coconut milk blended & served long

Margarita w. tequila, triple sec, fresh lime juice & lemongrass simple syrup blended – served in a coupe

Daiquiri w. appleton rum, lime juice, lemongrass syrup & blended with your choice of: passion fruit, lime, mixed berry, fresh pineapple or banana

Bloody Mary w. house infused garlic & black peppercorn vodka, tomato juice, lime juice, tabasco, worchestershire & finished w. salt & pepper

Brandy Alexander w. hennessy cognac, crème de cacao brown & fresh cream & topped w. nutmeg

Singapore Sling w. gin, cherry brandy, fresh lime juice, sugar, soda & a drop of angostura bitters



SMOOTH & CREAMY

10

Choco Cognac w. hennessy cognac, crème de cacao brown, ice cream & milk shaken

Irish Mint w. a shot of baileys, crème de menthe green & fresh cream shaken

Sweet Lover w. apricot brandy, amaretto, grand marnier & chocolate ice cream blended & served long w. chocolate syrup

Monkey Cream w. crème de cacao, cherry brandy, banana & milk blended & served long

Toblerone w. a shot of baileys, kahlua, cacao brown, cream & chocolate served long in a pilsner

Priced in USD & subject to 10% service charge & applicable government taxes. Pouring standard for spirits is 45ml. surcharges are applicable for premium items for all inclusive guests